Operate an Oven

Marine Corps Food Service Schools

Marine Corps Detachment

Fort Lee, VA

TERMINAL LEARNING OBJECTIVE

In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500)

UNCLASSIFI

ENABLING LEARNING OBJECTIVE

- **Given an oven, subsistence supplies, cooking utensils and references, operate an oven, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500d)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all government assets remain free of food borne contaminants.(3381-GARR-1500k)**

UNCLASSIFI

OPERATION OF THE OVEN

- **Convection Oven**
  - **Differs from Conventional or Range**
    - **Heated air is circulated over product**
    - **Uses lower temperatures**
    - **Shorter amount of time**

UNCLASSIFI

OPERATION OF THE OVEN

- **Components**
  - **Selector Switch**
  - **Blower Switch**
  - **Light Switch**
  - **Oven Ready Light**
  - **Solid State Thermostat**
  - **Timer**

UNCLASSIFI

OPERATION OF THE OVEN

- **Operation**
  - **Turn Selector Switch to cook**
  - **Set Blower Switch to desired speed**
  - **Set Thermostat to desires temperature**
  - **Preheat until Oven Ready Light goes out**
  - **Load product**
  - **Set timer**
  - **Turn Selector Switch off to stop operation**

UNCLASSIFI

OPERATION OF THE OVEN

WARNING:

A complete five minute shutdown must be observed before the oven is re-lit

UNCLASSIFI

OPERATION OF THE OVEN

- **Preheating and Cooking Temperatures**
  - **Always preheat oven**
    - **Recommend preheating 50 degrees above cooking temp.**
    - **Set Thermostat to cooking temp after product is loaded**
    - **Preheat 100 degrees F for frozen products**
  - **Cooking temperatures**
    - **Should be 50 degrees lower than deck or range ovens**
    - **Excessive cooking Temperatures**
      - **Does not reduce cooking time**
      - **Will produce unsatisfactory baking or roasting results**

UNCLASSIFI

OPERATION OF THE OVEN

NOTE:

For frozen product, preheat the oven

100º F above the cook temperature

UNCLASSIFI

OPERATION OF THE OVEN

NOTE:

Cooking at excessive temperatures

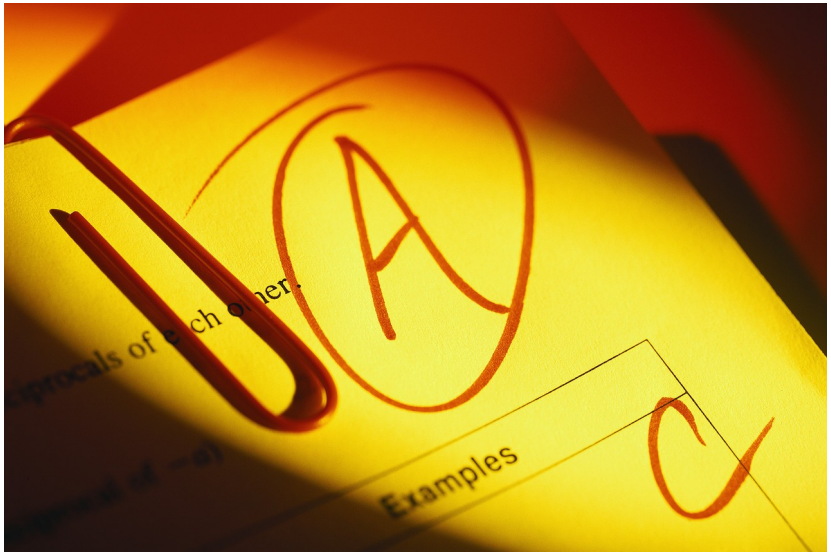
will not reduce cook time, but will

produce unsatisfactory baking and

roasting results

UNCLASSIFI

CHECK ON LEARNING



UNCLASSIFI

CARE AND MAINTENANCE OF THE OVEN

- **Cleaning the Oven**
  - **Lightly Oil Stainless Steel and painted surfaces**
  - **Stainless Steel fronts and interiors**
    - **Use non-toxic industrial stainless steel cleaner for food splatters**
    - **Use non-toxic oven cleaner for heat tint and heavy discoloration**
  - **Porcelain Interior**
    - **Use any commercial oven cleaner**
    - **Ensure caustic cleaning compounds do not contact blower wheel and aluminized steel.**
      - **Does not reduce cooking time**
      - **Will produce unsatisfactory baking or roasting results**

UNCLASSIFI

CARE AND MAINTENANCE OF THE OVEN

- **Cleaning the Oven** (continue)
  - **Remove Racks, Rack supports, and blower wheel**
  - **Soak in ammonia and water**
  - **Reinstall after cleaning**

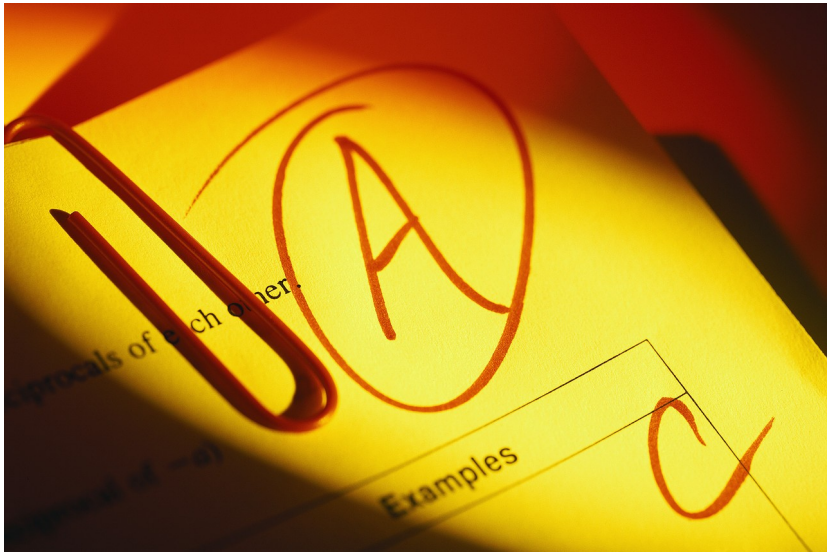
UNCLASSIFI

CARE AND MAINTENANCE OF THE OVEN

- **Preventive Maintenance**
  - **Proper installation of equipment**
  - **Program for routinely cleaning the oven.**

UNCLASSIFI

CHECK ON LEARNING



UNCLASSIFI

SUMMARY

- During this period of instruction we have covered:

  (1) Operation of the Oven

  (2) Care and Maintenance of the Oven

UNCLASSIFI

DEMONSTRATION

Muster around the Convection Oven for a Demonstration

UNCLASSIFI